

ABSTRACT

This invention relates to a storage stable buoyant waxy grain wherein the waxy grain is waxy triticale and waxy wheat. The starch in the waxy grain is gelatinized throughout and the cooked waxy grains of this invention can be stored for prolonged times in air tight or conventional cereal containers having a liner without acquiring
5 rancid odors or tastes even in the absence of preservatives that inhibit the development of rancidity. Preferably, the waxy wholegrain is a waxy wheat having a protein content of no more than 14% by dry weight. The processes for preparing the waxy wholegrain food products of this invention are also described.

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